Sassafras Café

BEVERAGES

Lemon Basil Spritz ...................... $14
with specialty light up glass .... $16

Dubuque Coffee.......................... $3
Café Noir Dark Roast
Fleur de Lis Light Roast
Café Noir Decaf

Fresh Brewed Iced Coffee .......... $5
add on
Torani Syrups .................. $1.25
Vanilla
Hazelnut
Caramel

Fresh Brewed Iced Tea ......... $2.25

Mighty Leaf Hot Tea ............ $3.50
Organic Breakfast Tea
Organic Green Dragon
Chamomile Citrus
Masala Chai
African Nectar
White Orchard

Fresh Lemonade ..................... $4

Smoothies ............................ $7

Wine ..................... $10 glass, $28 bottle
Chardonnay
Pinot Grigio
Rose
Pinot Noir

Local Beers on Tap
(Changes Regularly) .......... $6.50

SANDWICHES AND SALADS

Chef’s Choice of Daily Selection
Sandwiches ................................. $9
Salads .................................. $10

BAKERY

Assorted Pastries
(Baked Fresh Daily) ............... $3.75
Daily Pies ............................... $5
Assorted Kettle Potato Chips..... $3

GRAB AND GO

Kohana Brew in a Can ............... $6
Volcanic Black
Salted Carmel
Tahitian Vanilla

Assorted Canned Beers ............. $8

Canned Soda ......................... $2.50

Bottled Water ......................... $3
Ottoman Garden Salad ................................................ $16.50
Lemon-Herb Grilled Chicken over Fresh Greens, Heirloom Tomato, Cucumber, Red Onion, House Olives, Marinated Feta, Lemon Za’atar Vinaigrette, Pita Wedges

Garden Salmon Caesar ................................................ $15.50
Roasted Salmon Filet over Fresh Greens, our House-Recipe Dressing, Cheesy Croutons, Shaved Parmesan

Climatron™ Salad ...................................................... $16.50
Fresh Greens, Mango, Avocado, Toasted Coconut, Spiced Macadamia Nuts, Passionfruit Vinaigrette 🥜 🍤

Gnocchi with Lemon-Kale Pesto ....................................... $15
Asparagus, Rapini, Peas, Shaved Parmesan 🌽

Grilled Chicken ............................................................... $16
Served over Sesame Wheatberry Stir-fry with Scallions, Pea Tendrils, and White Beans, drizzle of Gochujang Aioli, Pinch of Kimchee

Vegetarian “Chicken” Curry ............................................. $16
Harvest Shreds Plant-Based Protein, Zucchini, Eggplant, Tomato, Peas, Jasmin Rice, Fresh Herbs and Naan 🌽

Oven-Roasted Salmon Filet ......................................... $16.50
Tomatillo-Mango Salsa, Couscous Pilaf

Flatbread of the Day ........................................................ $15

BEVERAGES

Fountain Soda ............................................................... $2.25
The Chihuly Lemon Basil Spritz ..................................... $14
with light up specialty cup ............................................ $16
Bottled Water ............................................................... $3

vegetarian 🥜 vegan 🍤 contains nuts 🥜 gluten free 🍤